Amendments to the Claims:

This listing of claims will replace all prior versions and listings of claims in the application.

Listing of Claims:

1-43. Cancelled

44. (Currently Amended) A method of testing a substance which is potentially active in the field of lipolysis, comprising the steps:

a) preparing a substrate, wherein the substrate comprises at least one triacylglycerol;

b) placing the substrate in contact with at least

i.) a substance which is potentially active in the field of lipolysis,

ii.) a lipoprotein lipase,

iii.) a cofactor of lipoprotein lipase, and

iv.) a fatty acid-acceptor substance or a fatty acid-sequestering substance which prevents the blockage of the enzymatic activity of the lipoprotein lipase

for a period of time sufficient for releasing, at least in part, fatty acids from the triacylglycerol;

c) upon completion of this substrate contacting step b) determining the capacity of inhibition of the release of the fatty acids resulting from the activity of the lipoprotein lipase, under the action of the potentially active substance, wherein said release of the fatty acid is monitored using an enzymatic technique on the reaction medium; and

d) comparing said determined capacity of inhibition to a control, wherein the control is the capacity of inhibition obtained in the absence of the potentially active substance tested. ~~and wherein the reference is the capacity of inhibition in the presence of an inhibitor known to be active in the field of lipolysis.~~

45. (Previously presented)The method according to claim 44, wherein the cofactor of lipoprotein lipase comprises apolipoprotein C-II.

46. (Previously presented)The method according to claim 45, wherein the cofactor of lipoprotein lipase is of human origin.

47. (Previously presented)The method according to claim 44, wherein the fatty acid-acceptor substance or fatty acid-sequestering substance comprises bovine or human albumin.

48. (Previously presented)The method according to claim 44, wherein the lipoprotein lipase is obtained from bovine milk or bacteria.

49. (Previously presented)The method according to claim 44, wherein the triacylglycerol comprises an acyl part which is obtained from a long chain fatty acid.

50. (Previously presented)The method according to claim 44, wherein the triacylglycerol comprises an acyl part comprising 12 to 30 carbon atoms.

51. (Previously presented)The method according to claim 49, wherein the acyl part is a straight or branched saturated C_{12} - C_{30} chain.

52. (Previously presented)The method according to claim 49, wherein the acyl part is a straight or branched unsaturated C_{12} - C_{30} chain.

53. (Previously presented)The method according to claim 44, wherein the triacylglycerol comprises triolein.

54. (Currently Amended) The method according to claim 44, wherein said step b) of placing the substrate in contact comprises:

a) incubating the lipoprotein lipase for a determined period of time in the presence of the substance which is potentially active ~~as an inhibition~~ in the field of lipolysis;

b) incubating the substrate ~~which comprises the triacylglycerol~~ in the presence of the lipoprotein lipase cofactor; and

c) incubating the mixture of the ~~triacylglycerol~~ substrate/lipoprotein lipase cofactor in the presence of the lipoprotein lipase and the substance which is potentially active ~~as an inhibitor~~ in the field of lipolysis.

55. (Previously presented)The method of claim 54, wherein the lipoprotein lipase cofactor comprises apolipoprotein C-II.

56. (Currently Amended) The method of claim 44, wherein the enzymatic technique is observed by colorimetry for obtaining an optical density value at a wavelength determined by the particular enzymatic technique utilized, and wherein comparing said determined capacity of inhibition to a control ~~or a reference~~ comprises comparing the optical density value obtained at the wavelength.

57. (Amended) The method of claim 44, wherein the enzymatic technique is observed by colorimetry for obtaining an optical density value at 550nm and inhibition is determined by the optical density value at 550nm which expresses a decrease in the fatty acids synthesized in the reaction medium, which is compared with the optical density value at ~~the wavelength~~ 550nm with the control ~~or with a reference inhibitor~~, and the ~~positive or negative~~ activity of said substance tested is determined by the observation of ~~a significant or non-significant~~ the inhibition effected by said substance tested with respect to the control ~~or to the reference inhibitor~~.

58. (Previously presented)The method of claim 44, wherein the potentially active substance is selected from the group consisting of an extract of fucus, an extract of dulse palmaria palmata, an extract of wheat protein, an extract of spiruline, an extract of honeysuckle, an extract of St. John's wort, an extract of rice protein, an extract of liana, an extract of potato, an extract of shiitake, an extract of fresh salmon, an extract of pumpkin, and an extract of lemon.

59. (Previously presented)The method of claim 58, wherein said extract is selected from the group consisting of an aqueous or water extract, a hydro alcoholic extract, a hydro glycolic extract, a hydro ethanolic extract, a hydro propylene glycol extract, a hydro butylene glycol extract, and mixtures thereof.

60. (Previously presented)The method of claim 44, wherein the potentially active substance is an extract of liana.

61. (Previously presented)The method of claim 60, wherein the liana is liana Uncaria tomentosa.

62. (Previously presented)The method of claim 44, wherein the potentially active substance is an extract of St. John's wort.

63. (Previously presented)The method of claim 44, wherein said method is used for selecting a substance potentially having an activity selected from a lipolytic activity and a slimming activity.

64. (Previously presented)The method of claim 44, wherein said method is used for evaluating the activity of a substance which can be used in a cosmetic composition for the care of fatty deposits or slimming.

65. Cancelled

66. (New) The method of claim 44, wherein the control is the capacity of inhibition obtained in the absence of the potentially active substance and in the presence of an inhibitor known to be active in the field of lipolysis.

67. (New) A method of testing a substance which is potentially active in the field of lipolysis, comprising the steps:

a) preparing a substrate, wherein the substrate comprises at least one triacylglycerol;

b) placing the substrate in contact with at least

i.) a substance which is potentially active in the field of lipolysis,

ii.) a lipoprotein lipase,

iii.) a cofactor of lipoprotein lipase, and

iv.) a fatty acid-acceptor substance or a fatty acid-sequestering substance which prevents the blockage of the enzymatic activity of the lipoprotein lipase

for a period of time sufficient for releasing, at least in part, fatty acid from the triacylglycerol;

c) upon completion of this substrate contacting step b), determining the capacity of inhibition of the release of the fatty acid resulting from the activity of the lipoprotein lipase, under the action of the potentially active substance, wherein said release of the fatty acid is monitored using an enzymatic technique on the reaction medium; and

d) comparing said determined capacity of inhibition to a control, wherein the control is the capacity of inhibition obtained in the presence of an inhibitor known to be active in the field of lipolysis.

68. (New) The method of claim 67, wherein the known inhibitor is selected from the group consisting of: protamine sulfate, protamine, and sodium pyrophospate.